

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

12-15

2/26/15

UPDATING THE PHIS PROFILE FOR RAW CHICKEN AND TURKEY PRODUCTS

I. PURPOSE

A. This notice instructs inspection program personnel (IPP) in establishments slaughtering or producing raw intact or raw non-intact chicken and turkey products to update the establishment's Public Health Information System (PHIS) profile information. FSIS has made changes to the product group options in the PHIS establishment profile to identify establishments that produce specific types of raw intact and non-intact chicken and turkey products. This notice instructs IPP to update the information on raw chicken and turkey products in the establishment profile in PHIS, including whether establishments produce parts (intact and non-intact), by completing a high priority task. This notice also provides instructions for updating the profile to identify whether establishments produce whole birds or comminuted product.

B. This notice also instructs supervisory personnel to verify that the establishment's PHIS profile information is accurate.

II. BACKGROUND

A. On January 26, 2015, FSIS published the Federal Register notice [“Changes to the Salmonella and Campylobacter Verification Testing Program: Proposed Performance Standards for Salmonella and Campylobacter in Not-Ready-to-Eat Comminuted Chicken and Turkey Products and Raw Chicken Parts and Related Agency Verification Procedures and Other Changes to Agency Sampling.”](#) In this *Federal Register* notice, FSIS stated that the Agency would begin sampling chicken parts in March 2015. FSIS will issue sampling instructions for chicken parts in another notice.

B. The Agency determined that it can improve the sample collection rates for comminuted chicken and turkey products by updating the PHIS profile.

III. IPP RESPONSIBILITIES FOR UPDATING PRODUCTS IN ESTABLISHMENT PROFILES

A. Updating the PHIS profile is a high priority task, and IPP are to complete it no later than 30 days following issuance of this notice. An alert will be sent in PHIS to IPP in establishments identified as slaughtering chickens or turkey, or producing at least one raw chicken or turkey product, on the day the task deploys. A second alert will be sent two weeks later to establishments with an incomplete task as a reminder that the task is available and is to be completed no later than 30 days after the issuance of this notice.

DISTRIBUTION: Electronic

NOTICE EXPIRES: 3/1/16

OPI: OPPD

B. IPP in establishments slaughtering or producing raw chicken and turkey products are to look for the task “Update Profile – Raw chicken or turkey products” on the task list and schedule it on the task calendar. IPP are to update products in the PHIS establishment profile for chicken and turkey products in the HACCP Processing Categories “Raw Product – Non-intact” and “Raw Product – Intact” as directed in Chapter II, Part IX of FSIS [PHIS Directive 5300.1](#), *Managing the Establishment Profile in the Public Health Information System (PHIS)*.

C. The task is to be completed only once per active establishment. IPP are to follow the instructions in [FSIS Directive 13,000.1](#), *Scheduling In-plant Inspection Tasks in the Public Health Information System (PHIS)*, when scheduling their inspection tasks. IPP are to set aside up to 2 hours to complete this high priority task before completing other tasks of the same priority. IPP are to designate any task that they did not complete as “not performed” as a result of performing the “Update Profile – Raw chicken or turkey products” task. IPP are to select “Higher priority task took precedent” as the reason code. The following IPP are to complete or determine who is to complete the task:

1. In multi-inspector/multi-shift establishments, the supervisor is to determine which of the IPP on which shift is to complete this task.
2. In multi-shift establishments with one IPP per shift, the supervisor is to determine which of the IPP will complete this task.
3. Relief IPP assigned to an establishment with one shift are to complete the task the first week they are assigned to the facility, if the task has not already been completed by the IPP assigned to complete this task.
4. Other IPP in establishments slaughtering or producing raw chicken or turkey products who are not assigned to complete the task are to schedule the task to their calendar, then mark the task as “Not performed” and select the justification “Task assigned to another inspector.”

D. IPP are to enter or update one product group entry in the profile at a time. If IPP enter or update multiple product groups at the same time, PHIS will not apply the intended use field correctly, which will impact sampling assignment.

E. To delete a product group entry, select the trash can icon (yellow arrow).

The screenshot shows the PHIS interface with the 'Products' tab selected. On the left is a navigation menu with options like Profile Summary, Contacts, General, Operating Schedule, Facility, HACCP, Products (highlighted), Equipment, Inspection Tasks, Slaughter, Training, Waivers and Letters, Task Calendar, Inspection Verification, View Report, Animal Disposition, and 9060 Workflow List. The main area displays a table of product groups. The table has columns for HACCP Category, Finished Product Category, Species, Product Group, Volume, Edit, and Delete. There are four rows of data, all for 'Raw - Non Intact' chicken products. The last row, 'Other Non-Intact' with volume '3,001 - 6,000', has a yellow arrow pointing to its trash can icon in the Delete column. At the bottom, there are pagination controls showing 'Page size: 50' and '4 items in 1 pages'.

HACCP Category	Finished Product Category	Species	Product Group	Volume	Edit	Delete
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Ground Product	50,001 - 250,000		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Mechanically Separated (Species)	6,001 - 50,000		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Other Non-Intact	6,001 - 50,000		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Other Non-Intact	3,001 - 6,000		

F. IPP are to enter or update each finished product group separately by intended use. If more than one intended use is listed for a finished product group, then IPP are to enter the product group separately (once under each intended use).

Task Calendar
Inspection Verification
View Report
Animal Disposition

Intended Use**:

☒ For RTE Cooking Only
☐ Other

Save Cancel

1. IPP are to select the “For RTE Cooking Only” option only if the product is intended for use in ready-to-eat (RTE) products at another federally-inspected establishment, and only if the establishment records and controls support the intended use. IPP are to follow the instructions in Chapter VII, Section II, of [FSIS Directive 10,250.1](#) to determine whether the intended use of the product is for processing into RTE product, and whether the establishment has controls to ensure that the product is processed into RTE product.
2. IPP are to select “Other” for the intended use if product is intended for consumer cooking (the product is ready-to-cook), goes to other official establishments for further processing (but not RTE treatment), is exported, goes to hotels/restaurants/institutions, or goes to a facility other than an official domestic establishment.

For example, an establishment makes ground turkey. Some of the ground turkey receives a full lethality treatment at another official domestic establishment, while the rest is packaged for consumers and for hotels, restaurants, and institutions (HRI). IPP would enter ground turkey two separate times in the establishment profile. They would check the “For RTE Cooking Only” intended use box and enter the volume produced of ground turkey that will receive the lethality treatment. For the raw product packaged for consumers and for HRI, they would create a separate entry for ground turkey, checking the “Other” intended use box, and entering the volume produced of ground turkey that is packaged for consumers and for HRI.

G. IPP are to enter the production volume for each product group entry, as described in FSIS [PHIS Directive 5300.1](#), *Managing the Establishment Profile in the Public Health Information System (PHIS)*. If an establishment produces two or more types of product that are within the same product group and that have the same intended use, then IPP are to enter the total volume for all products within that product group in a single entry.

For example, if an establishment produces raw chicken patties (average daily production of 3,000 pounds) and raw chicken sausage (average daily production of 5,000 pounds) that are not intended for a lethality treatment at another federally inspected establishment, IPP would enter both types of poultry as a single entry under “Other comminuted,” with the average daily volume representative of the total volume of both products (8,000 pounds). The entry would appear as below:

The screenshot displays the PHIS profile management interface, specifically the 'Products' tab. The 'Raw' sub-tab is active. The form fields are as follows:

- HACCP Category*:** Raw - Non Intact
- HACCP Plan:** Raw - Non Intact
- Finished Product Category*:** Raw ground, comminuted, or otherwise non-intact chicken
- Product Group*:** Average Daily Volume pounds per day (dropdown set to 6,001 - 50,000)
- Ground Product:** ☐
- Mechanically Separated (Species):** ☐ (dropdown set to Select)
- Other Comminuted:** ☒ (dropdown set to 6,001 - 50,000)
- Injected, Tenderized, or Vacuum Tumbled Parts (legs, breasts, wings ONLY):** ☐ (dropdown set to Select)
- Injected, Tenderized, or Vacuum Tumbled Other Parts (including feet, necks, and giblets):** ☐ (dropdown set to Select)
- Injected, Tenderized, or Vacuum Tumbled Whole Birds:** ☐ (dropdown set to Select)
- Raw Stuffed Poultry Products:** ☐ (dropdown set to Select)
- Other Non-Intact but not Comminuted Poultry Products:** ☐ (dropdown set to Select)
- Species*:** ☒ Chicken
- Intended Use**:** ☐ For RTE Cooking Only, ☒ Other
- No. of days of production:**

'Save' and 'Cancel' buttons are located at the bottom right of the form.

H. For each entry, IPP are to enter the number of days the product was produced in the previous calendar month as a number. For example, if IPP are updating products on February 4, they would enter the number of days product was produced for each entry during the month of January as a number (e.g. 20, not 20 days).

I. Attachment 1 provides additional screenshots to illustrate how finished products are to appear in the PHIS profile. This attachment provides information describing how to add products (Figures 1-6), using raw non-intact product as an example.

J. After the profile has been updated to include all products by following the instructions in this notice to perform the task “Update Profile – Raw chicken or turkey products,” IPP are to mark the task as complete. Even if IPP determine, after reviewing the instructions in this notice, that no changes are needed to existing product entries, they are to mark the task as complete. IPP are to keep the information in the establishment profile up-to-date and accurate, as instructed in Chapter I, Part X of [FSIS PHIS Directive 5300.1](#), *Managing the Establishment Profile in the Public Health Information System PHIS*).

IV. IPP RESPONSIBILITIES FOR UPDATING RAW NON-INTACT CHICKEN AND TURKEY PRODUCTS

A. Raw, non-intact chicken and turkey products in the “Raw product – non-intact” HACCP category, finished product category “Raw ground, comminuted, or otherwise non-intact chicken (or turkey),” belong in one of eight product groups, as described below. IPP are to update the PHIS profile to enter appropriately finished chicken and turkey products into one or more of these eight product groups:

1. **Ground Product:** ground chicken or turkey for any purpose (e.g., packaged for consumers or for any type of further processing). Such products may include dry seasoning or rosemary extract. Products that include ground product as a component, for example turkey patties and sausages, are not to be categorized as ground product. Instead they are to be categorized as “Other Comminuted,” as described below.
2. **Mechanically Separated (Species):** mechanically separated chicken or turkey, as defined in [9 CFR 381.173](#).
3. **Other Comminuted:** chicken or turkey product, other than ground product or mechanically separated product, that has otherwise been processed to significantly reduce particle size. In addition, raw finished products made from all types of comminuted poultry are to be included in the “Other Non-Intact but not Comminuted Poultry Product” group. These products can include other ingredients, such as spices, seasonings, rosemary extract, and vegetables. Some examples of these finished products include raw chicken or turkey patties, fresh raw sausages made from comminuted chicken or turkey, raw dumplings containing comminuted chicken as the predominant species, and stuffed products containing comminuted chicken or turkey as the predominant species.

If an establishment makes a stuffed, raw product containing comminuted chicken or turkey, IPP are to write “stuffed” in the free text box, as illustrated below. These products are to be added in PHIS as separate entries from other comminuted products that are not stuffed.

The screenshot shows the PHIS profile update interface. On the left is a sidebar with navigation links: Slaughter, Profile Questionnaire, Training, Coverage Assignments, Task Calendar, Inspection Verification (selected), Sample Management, Animal Disposition, and View Report. The main content area displays the 'Inspection Verification' section. It features a list of product categories with checkboxes and dropdown menus. The 'Other Comminuted' category is selected with a green checkmark and has a dropdown menu showing '3,001 - 6,000'. Other categories include 'Injected, Tenderized, or Vacuum Tumbled Parts (legs, breasts, wings ONLY)', 'Injected, Tenderized, or Vacuum Tumbled Other Parts (including feet, necks, and giblets)', 'Injected, Tenderized, or Vacuum Tumbled Whole Birds', 'Raw Stuffed Poultry Products', and 'Other Non-Intact but not Comminuted Poultry Products', all with 'Select' dropdowns. Below these are fields for 'Species*' (radio button selected for 'Chicken'), 'Intended Use**' (checkboxes for 'For RTE Cooking Only' and 'Other' (selected)), and a text box containing 'stuffed'. At the bottom is a field for 'No. of days of production:' with an empty text box.

4. **Injected, Tenderized, or Vacuum Tumbled Parts (legs, breasts, wings ONLY).** Legs, breasts, and wings that are injected with liquid, vacuum tumbled, or mechanically tenderized using needles or blades. Parts include those that are whole (e.g., whole breast) and that are further cut-up into pieces equal to or larger than 3/4 inch in at least one dimension (e.g., breast tenderloins, breast strips, and breast pieces).
5. **Injected, Tenderized, or Vacuum Tumbled Other Parts (including feet, necks, and giblets).** Any other parts (such as feet, necks, giblets, quarter-carasses, and half-carasses) that are not entered under the previous product group and that are injected with liquid, vacuum tumbled, or mechanically tenderized using needles or blades.
6. **Injected, Tenderized, or Vacuum Tumbled Whole Bird.** Any whole carcasses that are injected with liquid, vacuum tumbled, or mechanically tenderized using needles or blades.
7. **Raw Stuffed Poultry Products.** Raw (not heat treated) chicken or turkey that has been injected, tenderized, or vacuum tumbled and stuffed with additional ingredients including other types of meat or poultry (provided that the chicken or turkey is the predominant species in the product). Stuffed products entered in this category may be coated in bread crumbs or breading, provided that no heat treatment has been applied to the product. Some examples of these finished products include raw injected, stuffed chicken breast (e.g. chicken Kiev) and raw mechanically tenderized whole turkeys stuffed with cranberry and bread stuffing.

NOTE: Raw stuffed poultry products containing any amount of raw comminuted poultry are not to be entered in the Raw Stuffed Poultry Products product group. Instead, they are to be entered under the product group “Other Comminuted,” as described in section IV 3 above.

NOTE: Stuffed chicken products that have been heat treated (for example, to set breading or battering, or to apply char marks) are not to be entered under the HACCP Category “Raw product – non-intact.” Instead, they are to be entered in PHIS under HACCP Category “Heat Treated - Not Fully Cooked - Not Shelf Stable,” Finished Product Category “NRTE otherwise processed poultry,” Product Group “Stuffed.”

8. **Other Non-Intact but not Comminuted Poultry Products.** Any other raw non-intact product that is not comminuted, that does not fit the descriptions of the other product groups, and that has been injected with liquid, vacuum tumbled, mechanically tenderized, or otherwise processed to be non-intact but not comminuted. Cut-up parts that are 3/4 inch or larger in at least one dimension, would typically be available for consumer purchase, and are as otherwise described in section IV A 4 or IV A 5 are not to be entered in this product group but instead are to be entered as the appropriate poultry part.

B. IPP are to enter any products currently entered in the product groups “Other non-intact” under the appropriate product groups described in section IV A.

C. IPP are to delete any “Other Non-Intact” product group entries in PHIS for chicken and turkey products, as shown below with the red arrow.

Products		Volumes					
Add new Product Group							
HACCP Category	Finished Product Category	Species	Product Group	Volume	No. of Days of Production	Edit	Delete
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Ground Product	3,001 - 6,000	0		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Mechanically Separated (Species)	6,001 - 50,000	0		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Other Non-Intact	1,001 - 3,000	0		



NOTE: During the 30-day period in which IPP have to review and update the profile, the “Other non-intact” product group will remain present in PHIS. However, IPP are not to enter products under this product group.

D. When entering or updating raw non-intact poultry products into PHIS, IPP are to also follow the instructions in section III.

V. IPP RESPONSIBILITIES FOR UPDATING RAW INTACT CHICKEN AND TURKEY PRODUCTS

A. Raw intact chicken and turkey products in the “Raw product – intact” HACCP category and the finished product category “Raw intact chicken (or turkey)” belong in one of five product groups as described below. IPP are to update the PHIS profile to appropriately enter finished chicken and turkey products into one or more of the five following product groups as described below:

- Poultry Parts (legs, breasts, wings ONLY).** Legs, breasts, and wings that are not injected with liquid, vacuum tumbled, or mechanically tenderized using needles or blades. Parts include those that are whole (e.g., whole breast) and that are further cut-up into pieces 3/4 inch or larger in at least one dimension (e.g., breast tenderloins, breast strips, and breast pieces).
- Other Poultry Parts (including feet, necks, and giblets).** Any other parts (such as feet, necks, giblets, quarter-carcasses, and half-carcasses) that are not entered under the previous product group and that are not injected with liquid, vacuum tumbled, or mechanically tenderized using needles or blades.
- Whole Bird.** Any whole carcasses that are not injected with liquid, vacuum tumbled, or mechanically tenderized using needles or blades.
- Raw Stuffed Poultry Products.** Raw (not heat treated) chicken or turkey that is intact (has not been injected, tenderized, or vacuum tumbled, and is stuffed with additional ingredients) and stuffed with additional ingredients, including other types of meat or intact poultry (provided that the chicken or turkey is the predominant species in the product). Stuffed products entered in this category may be coated in bread crumbs or breading, provided that no heat treatment has been applied to the product. Some

examples of these finished products include raw intact chicken breast stuffed with broccoli and cheese; raw intact chicken breast stuffed with almonds and ground pork; and raw intact whole turkeys stuffed with cranberry and bread stuffing.

5. **Other Intact Poultry Products.** Any other raw intact product that does not fit the descriptions of the other product groups and that has not been injected with liquid, vacuum tumbled, or mechanically tenderized. Cut-up parts that are 3/4 inch or larger in at least one dimension, that would typically be available for consumer purchase, and that are as otherwise described in section V A 1 or V A 2 are not to be entered in this product group but instead are to be entered as the appropriate poultry part.

B. IPP are to enter any products currently entered in the product groups “Poultry parts (including necks/feet and giblets)” or “Further processed poultry parts (Boneless and/or Skinless Parts)” under the appropriate product groups described in section V A.

C. IPP are to delete any “Poultry parts (including necks/feet and giblets)” product group entries, any “Further processed poultry parts (Boneless and/or Skinless Parts)” product group entries (for chickens), and any “Boneless and/or Skinless Parts” product group entries (for turkeys) in PHIS, as shown below with the red arrows.

For chicken products:

Products		Volumes					
Add new Product Group							
HACCP Category	Finished Product Category	Species	Product Group	Volume	No. of Days of Production	Edit	Delete
Raw - Intact	Raw intact chicken	Chicken	Further processed poultry parts (Boneless and/or Skinless Parts)	1 - 1,000			
Raw - Intact	Raw intact chicken	Chicken	Poultry parts (including necks/feet & giblets)	3,001 - 6,000	0		
Raw - Intact	Raw intact chicken	Chicken	Whole Bird	6,001 - 50,000	0		

For turkey products:

Products		Volumes					
Add new Product Group							
HACCP Category	Finished Product Category	Species	Product Group	Volume	No. of Days of Production	Edit	Delete
Raw - Intact	Raw intact turkey	Turkey	Poultry parts (including necks/feet & giblets)	3,001 - 6,000	0		
Raw - Intact	Raw intact turkey	Turkey	Boneless and/or Skinless Parts	3,001 - 6,000	0		
Raw - Intact	Raw intact turkey	Turkey	Whole Bird	6,001 - 50,000	0		

NOTE: During the 30-day period in which IPP have to review and update the profile, the “Poultry parts (including necks/feet and giblets)” product groups and the “Further processed poultry parts (Boneless and/or Skinless Parts)” product group will remain present in PHIS. However, IPP are not to enter products under these product groups.

D. When entering or updating raw intact poultry products into PHIS, IPP are to also follow the instructions in section III.

VI. SUPERVISORY RESPONSIBILITIES

A. Supervisory personnel are to assign IPP in raw chicken and turkey establishments to complete the task as described in section III. C. "Supervisory personnel" refers to any Office of Field Operations (OFO) personnel who supervise IPP conducting off-line verification activities in raw chicken and turkey establishments.

B. Supervisory personnel are to ensure that IPP have accurately entered PHIS profile information as described in Sections III-V.

VII. DISTRICT OFFICE RESPONSIBILITIES

A. If products in an establishment's PHIS profile remain in the product groups "Poultry Parts (including necks/feet & giblets)," "Further processed poultry parts (Boneless and/or Skinless Parts)" for chicken, "Boneless and/or Skinless parts" for turkey, or "Other non-intact" chicken or turkey 30 days after the issuance of this notice, a report will be sent to the District Manager and Deputy District Manager of each district. The report will also list the establishments in which the task was not completed.

B. Within 14 calendar days of receiving the report, the DO is to verify that the profiles of the establishments have been updated to accurately reflect raw chicken and turkey products as described in this notice.

C. Only establishments identified in PHIS as being active will be assigned the "Update Profile – Raw chicken or turkey products" task. If an inactive chicken or turkey establishment becomes active after issuance of this notice, each DO is to ensure that the profile, including raw chicken and turkey products, is updated as instructed in FSIS PHIS Directive 5300.1 and this notice.

VIII. QUESTIONS

Refer questions regarding this notice to the Risk, Innovations, and Management Staff through [askFSIS](#) or by telephone at 1-800-233-3935. When submitting a question, use the **Submit a Question** tab, and enter the following information in the fields provided:

Subject Field:	Enter Notice 12-15
Question Field:	Enter question with as much detail as possible.
Product Field:	Select General Inspection Policy from the drop-down menu.
Category Field:	Select Sampling - Salmonella from the drop-down menu.
Policy Arena:	Select Domestic (U.S.) Only from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**

NOTE: Refer to [FSIS Directive 5620.1](#), *Using askFSIS*, for additional information on submitting questions.

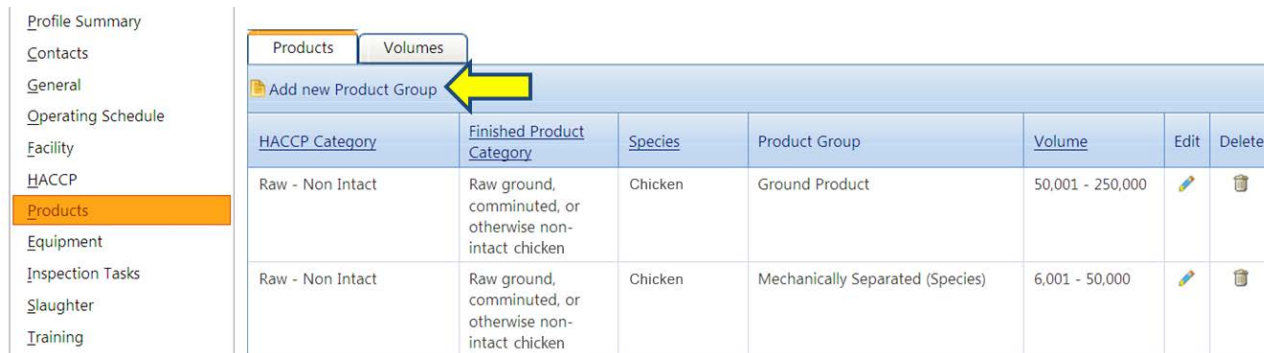


Assistant Administrator
Office of Policy and Program Development

Attachment 1. Information on Updating the PHIS Establishment Profile

This attachment provides an example to show how to add products (Figures 1-6). In this example, raw injected chicken wings and raw injected legs are being added to the profile.

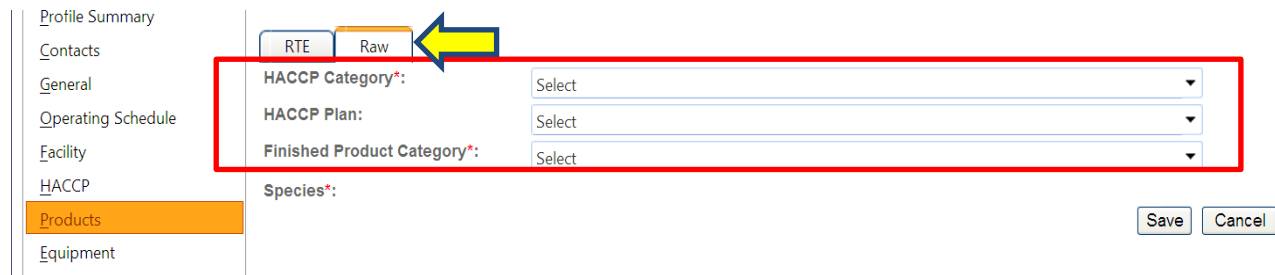
Figure 1. On the Products tab, select Add new Product Group (yellow arrow).



The screenshot shows the 'Products' tab selected in the top navigation bar. A yellow arrow points to the 'Add new Product Group' button. Below this button is a table with columns: HACCP Category, Finished Product Category, Species, Product Group, Volume, Edit, and Delete.

HACCP Category	Finished Product Category	Species	Product Group	Volume	Edit	Delete
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Ground Product	50,001 - 250,000		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Mechanically Separated (Species)	6,001 - 50,000		

Figure 2. On the Raw tab (yellow arrow), enter the HACCP Category, HACCP Plan, and “Raw ground, comminuted, or otherwise non-intact chicken/turkey” Finished Product Category (red box).

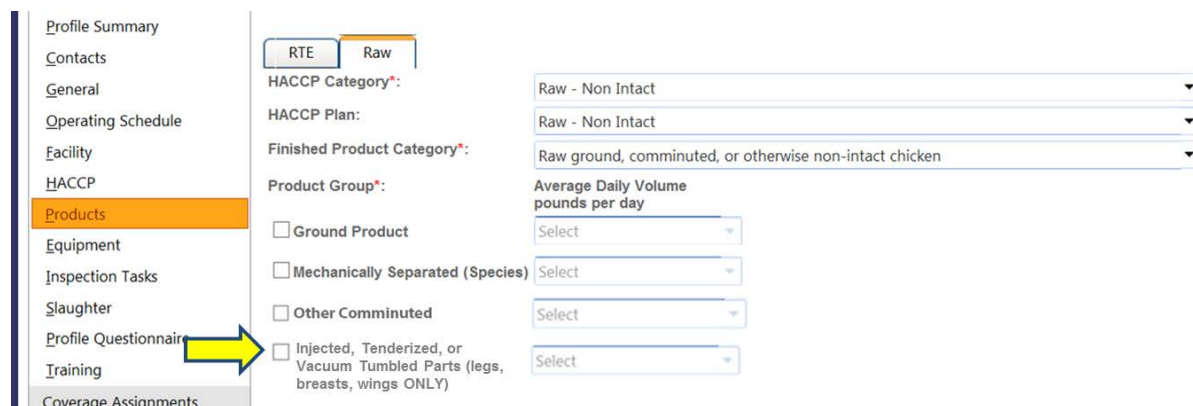


The screenshot shows the 'Raw' tab selected in the top navigation bar. A yellow arrow points to the 'Raw' tab. A red box highlights the following fields:

- HACCP Category*: Select
- HACCP Plan: Select
- Finished Product Category*: Select

Below these fields is the 'Species*' field and 'Save' and 'Cancel' buttons.

Figure 3. Select the appropriate Product Group. In this example, select Injected, Tenderized, or Vacuum Tumbled Parts (legs, breasts, wings ONLY) (yellow arrow).



The screenshot shows the 'Raw' tab selected in the top navigation bar. A yellow arrow points to the 'Injected, Tenderized, or Vacuum Tumbled Parts (legs, breasts, wings ONLY)' checkbox. The following fields are visible:

- HACCP Category*: Raw - Non Intact
- HACCP Plan: Raw - Non Intact
- Finished Product Category*: Raw ground, comminuted, or otherwise non-intact chicken
- Product Group*:
 - ☐ Ground Product
 - ☐ Mechanically Separated (Species)
 - ☐ Other Comminuted
 - ☐ Injected, Tenderized, or Vacuum Tumbled Parts (legs, breasts, wings ONLY)
- Average Daily Volume pounds per day: Select

Figure 4. Enter the Average Daily Volume (pounds per day) for the Product Group selected (red box), and select the intended use. The volume entered is for injected wings and injected legs combined. Also enter the number of days of production for these parts, for the previous calendar month. In this example, the intended use is “Other” (yellow arrow). Select the intended use. Click “Save” (blue arrow). Note that the volume entered should correspond to the intended use of the product entered.

In this example, any non-intact chicken parts produced that are intended for lethality treatment are to be entered separately, including the volume of non-intact chicken parts that are for cooking, with the intended use of “For RTE Cooking Only.” The free text box (green circle) is always to be left blank, unless the product being entered is a stuffed, raw product containing comminuted chicken or turkey. When IPP enter such a product, then they are to enter the product under the product group “Other Comminuted” and write “stuffed” in the free text box.

IPP are not to enter multiple products at the same time because the system will not apply the intended use field correctly.

The screenshot displays the HACCP system interface for entering product information. The left sidebar shows the navigation menu with 'Products' highlighted. The main form is divided into two tabs: 'RTE' and 'Raw', with 'Raw' selected. The form fields are as follows:

- HACCP Category*:** Raw - Non Intact
- HACCP Plan:** Raw - Non Intact
- Finished Product Category*:** Raw ground, comminuted, or otherwise non-intact chicken
- Product Group*:** Injected, Tenderized, or Vacuum Tumbled Parts (legs, breasts, wings ONLY) (highlighted with a red box)
- Average Daily Volume pounds per day:** 3,001 - 6,000
- Intended Use**:** Other (highlighted with a yellow arrow and a green circle)
- No. of days of production:** 15

At the bottom right, there are 'Save' and 'Cancel' buttons, with a blue arrow pointing to the 'Save' button.

Figure 5. In this example, the product group Injected, Tenderized, or Vacuum Tumbled Parts (legs, breasts, wings ONLY) (red box) was added to the establishment profile.

The screenshot shows the 'Products' tab in the HACCP section. A table lists product groups with columns for HACCP Category, Finished Product Category, Species, Product Group, Volume, Edit, and Delete. The third row is highlighted with a red box.

HACCP Category	Finished Product Category	Species	Product Group	Volume	Edit	Delete
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Ground Product	50,001 - 250,000		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Mechanically Separated (Species)	6,001 - 50,000		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact chicken	Chicken	Injected, Tenderized, or Vacuum Tumbled Parts (legs, breasts, wings ONLY)	3,001-6,000		

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Figure 6. Select the Volumes tab and verify that the HACCP Volumes are entered correctly. If needed, revise the volumes and select “Save.”

The screenshot shows the 'Volumes' tab in the HACCP section. A dropdown menu is open for 'Raw - Non Intact', showing the value '50,001 - 250,000'. A yellow arrow points to the 'Volumes' tab.

HACCP Volumes

Raw - Non Intact

50,001 - 250,000

Save Cancel